

subjecting the fermented milk produced by the method of claim 1 to at least one of centrifugation and filter pressing to separate and recovery whey.

18. (New) A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

subjecting the fermented milk produced by the method of claim 10 to at least one of centrifugation and filter pressing to separate and recover whey.

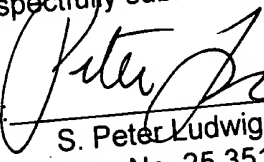
REMARKS

The title is amended to more particularly describe the subject matter that Applicant regards as their invention.

Claim 2 is cancelled. Claims 3-7 and 9 are amended to remove multiple dependency. These amendments broaden the scope of the claims and are made to avoid payment of fees for multiple dependent claims. Claim 9 is further amended to correct an obvious error. Claims 10-18 are new. No new matter is added as a result of the amendment.

A prompt official action on the merits of the claims is respectfully requested.

Respectfully submitted,

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Date: July 11, 2001

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In Re Application of: **KITAMURA et al.**

Serial No: To be assigned
(U.S. National Phase of
International Application No. PCT/JP00/00068
Filed: 11 January 2000)

Filed: Concurrently herewith

For: **METHOD FOR PRODUCING FERMENTED MILK CONTAINING
ANGIOTENSIN CONVERTING ENZYME INHIBITORY PEPTIDE AND
METHOD FOR PRODUCING WHEY (AS AMENDED)**

MARK UP TO ACCOMPANY PRELIMINARY AMENDMENT

Hon. Commissioner of
Patents and Trademarks
Box PCT
Washington, DC 20231
Attn: DO/EO/US

Sir:

IN THE SPECIFICATION:

Amend the title as follows:

[PROCESS] METHOD FOR PRODUCING FERMENTED MILK CONTAINING
ANGIOTENSIN CONVERTING ENZYME INHIBITORY PEPTIDE AND [PROCESS]
METHOD FOR PRODUCING [MILK SERUM] WHEY

IN THE CLAIMS:

Amend claims 3-7 and 9 as follows:

3. (Amended) The method of claim 1 [or 2] wherein said milk is selected from the group consisting of cow's milk, goat's milk, sheep's milk, soy bean milk, skim milk, reconstituted milk, powdered mil, condensed milk and mixtures thereof.

4. (Amended) The method of claim 1 [or 2] wherein said fermented milk has a viscosity of not higher than 20 cp.

5. (Amended) The method of claim 1 [or 2] wherein said angiotensin converting enzyme inhibitory peptide is selected from the group consisting of Val-Pro-Pro, Ile-Pro-Pro, and mixtures thereof.

6. (Amended) The method of claim 1 [or 2] wherein said mixed material further contains a yeast.

7. (Amended) The method of claim 1 [or 2] wherein said lactic acid bacteria contained in the mixed material comprises *Lactobacillus helveticus*.

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July 11, 2001
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9. (Amended) A method for producing whey containing an angiotensin converting enzyme inhibitory peptide comprising:

subjecting the fermented milk produced by the method of claim 1 [or 2] to at least one of centrifugation and filter pressing to separate and recover whey[, is provided].

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